

How I Kept House Without a Servant

Modern Methods of Business Efficiency Applied to the Household by an Intelligent Woman of Means and Refinement Who Found It Easier to Do Her Own Work Than to Be Eternally Annoyed by Stupid and Overpaid Servants

"When the table is to be set every necessary dish, glass and piece of silver is placed on the papier mache tray."

By Josephine Story.

MARY, the cook, was departing. In spite of the fact that she had a spirit which would have dared the devil, that her cooking was well meant, but depressing, such are the subtleties and complexities of modern home-making that there was a stinging sensation beneath my eyelids as I saw her go. We were without a servant!

In a solemn convulsion the night before we the family had agreed that we would share the household duties and do it alone. The one cross-your-throat-and-hope-to-die promise which my menfolk extorted from me was—I being the feminine quarter of the family unit—that if I found myself getting overtired I was to confess.

Two weeks later I had forgotten that I had doubted my ability to make good. I had a sense of infinite opportunity. My first move had been to watch for wasted minutes as I went about my work. By a process of elimination and selection, dust-collecting ornaments, furniture, superfluous silver—in fact, every article which did not contribute directly to the artistic or material comfort of the family—vanished into the limbo of discarded things. The result of my clearance was a sense of restful spaciousness in the house and a magical increase in leisure moments.

I had read more or less of the new gospel of business efficiency, of the importance of eliminating all unnecessary steps, acts and motions. I had heard that the modern efficiency experts had ascertained that efficiency was especially lacking in household management—that he had counted twenty-three motions made by a cook in preparing a cup of tea and had found that only five motions are really necessary. With this in mind, I went about my work studying every step, every motion.

I soon discovered the number of needless steps which were taken between dining room and kitchen. In the nearest city I bought two white papier-mache trays, size 24x16 inches, which sell for \$1.25 each. One of these is kept in the china closet, and when the table is to be set every necessary dish, glass and piece of silver is placed on the tray and taken to the dining room; then back it goes to receive the dishes which are to be heated in the kitchen. When the food is ready it again renders one trip only necessary. The second tray is kept in the kitchen for refrigerator and pantry use. The usefulness of the trays depends upon the amount of intelligence of the woman behind them.

My next step was to substitute paper for the linen doilies used on the polished table. I found such pretty ones. They look like a piece of crochet, are firm, quite thick and can with care be used a number of times. I bought plate and finger bowl sizes and small ones for the water glass by the hundred. Then I invested in a dozen large oval doilies to use over asbestos mats, under hot platters, and some large, round ones with a lace edge, upon which to "smother" a jelly, mousse or parfait. As most of them have been the task of laundering the linen doilies, think what an amount of time, strength and energy I saved by substituting paper.

I bought white paper napkins at 10 cents per hundred. The saleswoman where I was buying knew her business, for when I confessed to her what I was trying to do, she fairly radiated interest. "Have you ever tried paper plates?" Some folks use them for food which is put in the ice-box," she volunteered. Her suggestion seemed worth trying, so I purchased plates, size 6x7, at 40 cents, and size 8x9, at 50 cents per hundred, and you have no idea until you try them what time they save.

No more tedious device to kill interest in housework was ever contrived than that drudgery—washing dishes. The Youngest Member, to whose lot had fallen this portion of our co-operative housework, did his share faithfully, but with such a pathetic lack of enthusiasm that I set about simplifying his task. While foraging for ideas I discovered paper hot cookers, for when these hot, greasy pans skulked shamefacedly out of sight, I use No. 3 bag for roasting occasionally, but "the size No. 2 which I find most useful for cooking small pieces of meat or fish and in which to warm over rolls, doughnuts, etc. Lamb chops are a luxury with us, but when we do indulge we approach them with glowing anticipation, for we have in de luxe edition. Kidney chops are cut double thickness, are cooked thirty minutes in a paper bag, which has been well buttered inside, with the result that they are the most luscious, juicy morsels you ever tasted.

Another minutesaver was discovered in a package of cake-tin papers, which come out to fit the pan. While on the subject of cake and paper, let down this suggestion—when baking cake, cookies or bread in a hot oven slip an asbestos mat under the pan. Many a heartache caused by the blackened bottom of an otherwise delectable loaf may be saved by this method.

In the kitchen was installed a roll of paper toweling, which, with its nickel fixture, cost \$1.50. These are used for hand towels. After using they are tossed into a waste basket under the table, and when I want to wipe a spot from floor, table or range, when I lift a hot pan or kettle cover, I take a towel from the basket. I also discovered that when used to rub up boots and shoes they worked like a magic brush; but I felt that the same of

the utility for the paper towel had been reached when one rainy day I saw the Crown Prince (elder son), to whose care had been assigned the floors, carefully wiping his dog's feet with one before allowing the astounded and aggrieved animal to enter the house. Such is the beneficent and magical result of having each member of the family share in the housework.

Paper cups have proved a boon in which to serve cool, refreshing drinks to our evening guests on the veranda. The morning after we are not confronted by a row of soiled glasses turning reproachful, dingy eyes upon us; instead, the cups used the night before have merrily kindled the morning fire. Some day prepare the following concoction. So delicious is it that your friends will neither know nor care whether it be served in Venetian glass or plebeian paper cups.

Squeeze the juice from four lemons into a glass pitcher. Add two more lemons.

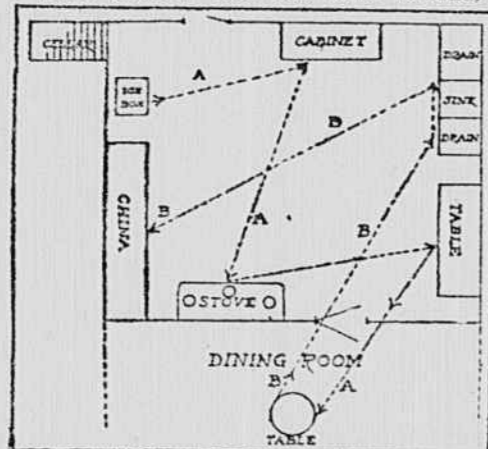


Diagram Showing Badly Arranged Equipment Which Makes Confused Intersecting Chains of Steps in Either Preparing or Clearing Away a Meal. (A.—Preparing; B.—Clearing)

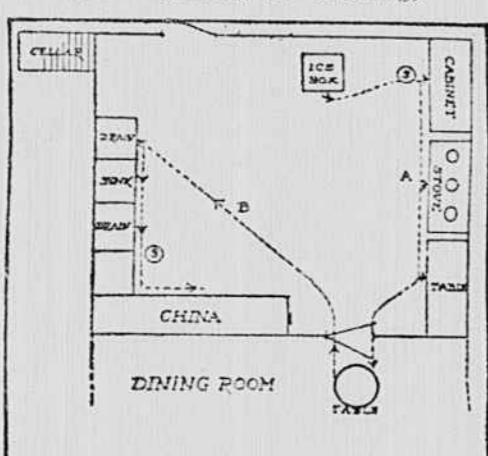


Diagram Showing Proper Arrangement of Equipment Which Makes a Simple Chain of Steps in Either Preparing or Clearing Away a Meal. (A.—Preparing; B.—Clearing)

These Diagrams Are Interesting and Suggestive and Are from Mrs. Christine Frederick's Excellent Book, "The New Housekeeping."

sliced very thin, two cups of sugar and a bunch of fresh mint—the juice of an orange also if you have it. When ready to serve add three bottles of ginger ale and three of mineral water, which have been thoroughly chilled.

One likes something to nibble with a cold drink, so when there is sour cream on hand we have the following cookies in the larder: Cream one-half cup of butter and one cup of sugar; add one well beaten egg and one-half cup of sour cream, into which has been stirred one-quarter teaspoon sifted soda. Sift two and a half cups of flour with three and a half level teaspoons of baking powder and beat well into first mixture. Add one teaspoon of vanilla. Drop from teaspoon in small rounds on buttered tin. Sprinkle with grated coconut and bake in hot oven.

As Brownies always call forth a round of applause, I record here the formula for their manufacture, which is the result of much experimenting. Mix one cup of sugar, one-quarter cup of melted butter, one egg, unbeaten, two squares chocolate melted, three-quarters teaspoon vanilla, one-half cup of sifted flour, one-half cup of walnut meats, cut in pieces. Mix ingredients in order given. Line seven inch pan with paraffin paper. Spread mixture evenly and bake in slow oven.

The proof of your success in making the above delicacies will not lie in the eating but in the number of times you are asked for their recipes.

The domestic wheels ran smoothly. A neighbor, who needed a little extra money, came in early every morning, filled the lamps and put the front of the house in order from top to bottom. This being vacation, the Head of the House was gardener and out-of-door man; the Crown Prince measuring eighteen years, six feet and one inch, attended to the floors and windows, while the Youngest Member waited upon table and took care of the dishes. I reigned supreme in the kitchen, having at this late date—I confess it to my shame—just discovered that the theatre tickets for which I had longed, books which the Head of the House had coveted, sundry sorts of luxuries and pleasures which we had denied ourselves, had been carried out of the back door in the kitchen waste.

Now an elaborate system of accounts would whiten my hair and turn the edge of my temper, but I keep a card index box in the kitchen in which I register every cent spent in that department. In these days when food prices are emulating the aviators in their skyward flights, the housekeeper who does not cater on a stipulated allowance is steering her domestic ship straight for financial reefs.

Every week has its day of reckoning, the day when I realize that I must slow up or my appropriation will be used before its time; 'tis then that I play that absorbingly interesting game Use What You Have.

To play fairly one cannot open an expensive can of something, which if crated will make a big hole in the week's expenditure; but one must use one's imagination, skill and ingenuity in fashioning into tempting meals the provisions on hand.

For instance, suppose that my larder offers only cold lamb. Lacking the courage to serve it again "as is," I cut it into as uniform pieces as possible, place these in a baking dish with alternate layers of cooked macaroni, and over each layer pour tomato sauce. The top is covered with buttered crumbs and the dish is then heated in the oven till the sauce bubbles around the edges.

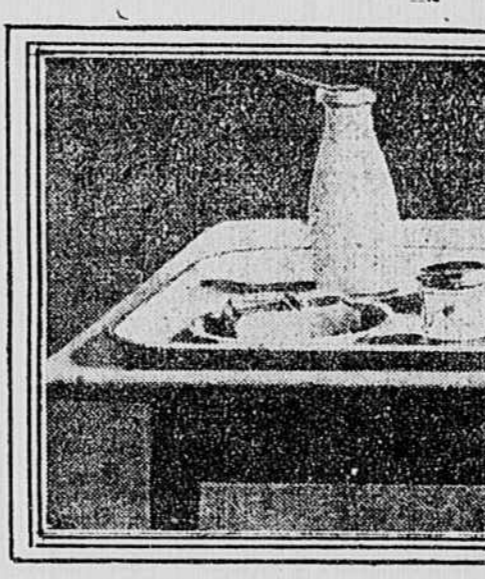
Or perchance I line a mold with rice which has been boiled in salted water, fill the cavity with lamb which has been chopped and mixed with enough brown sauce and mushroom to make it quite moist. Cover the top with rice, cover this with a plate, set the mold in hot water in

the oven and bake until the mixture has been thoroughly heated. Unmold on a lace paper doily, garnish with sprays of parsley, and the result will be both tempting and delicious.

Left over beef is most palatable made into a loaf. Soak one tablespoon of gelatin in one half cup of cold water ten minutes. Heat three-quarters of a cup of well seasoned stewed tomatoes to boiling and pour over the gelatin, stirring well till gelatin is dissolved. Have ready two cups of chopped and seasoned meat mixed with one tablespoon of lemon juice; stir the tomato into the meat mixture and mold in an earthen dish.

Sometimes I have yolks of eggs on hand. Into these I break more eggs, beat them slightly, add a tablespoon of milk for each egg and yolk, season with salt and pepper and turn the mixture into a frying pan in which a tablespoon of butter is bubbling. When the mixture begins to cook around the edges of the pan, slip a fork from the centre under the cooked part, thus allowing the liquid to run in under. This makes a thick, plump, tender omelette. Before folding the omelette I spread it with two tablespoons of tomato chutney, or pour around it a hot cream sauce in which has been heated a few asparagus tips; sometimes I use celery salt for flavor, or grated cheese, or a bit of finely minced ham; in fact, there is no limit to the variety of delicious omelettes one can make. They are most satisfactory when made in this way, but do not give the family one of those leathery concoctions filled with frothy, tasteless whites of eggs and expect them to consider themselves fed.

Often times the eggs are scrambled and served on toast which has been spread with anchovy paste. If I have creamed chipped beef left over, it is reheated and



which piping hot is served on muffins, which have been sliced and toasted.

A bit of cold fish is transformed into a satisfying dish by the addition of cream sauce, cubes of cold potatoes and slices of hard boiled eggs. This is put in a baking dish, covered with buttered crumbs and baked till the top is a light brown.

Perhaps my depleted cupboard offers only bread and cheese and milk; 'tis then that I concoct a dish which, because of two of its ingredients, the family have flippantly dubbed "Love in a Cottage." But they like it and it is made thus: Melt three level tablespoons of butter; cook in it one and one-half tablespoons of flour; one-fourth teaspoon each of salt and pap-

rika and a mere suggestion of cayenne. When bubbling stir in three-quarters cup of milk; stir until boiling, then set over hot water and stir in three-quarters cup of grated cheese. Continue stirring till cheese is melted and the whole is of a creamy consistency, then pour over toast. If there happens to be a slice of pimento lurking in a secluded corner of the refrigerator, it is chopped fine and used as a garnish on the cheese toast. A touch of color will often prove like the touch of a whip to a flagging appetite.

Left over vegetables, which have been thoroughly chilled and daintily cut, when mixed with French dressing make a delicious salad, and should there happen to be some cream cheese at hand it is mixed with a little cream, a few chopped nuts and rolled into balls which are then lightly sprinkled with paprika. Figs stuffed with this same cheese mixture make a salad accessory which will cause even an ascetic's eyes to blink.

In my garden, wherever it may be, whether it be large or small, there is always a plant of mint. One of my favorite Reckoning Day salads is made by shredding the coarse, outer leaves of the lettuce with scissors, carefully arranging upon this round slices of juicy, seedless oranges, over which is poured French dressing to which has been added a suspicion of sugar. The whole is then dusted over with finely powdered, fresh mint. All the ingredients must be fresh and cold, or the result will be a dismal failure.

In attractive, screw-top glass jars I keep the following sauces which have proved to be a refuge and a strength in times of emergency.

Brown Sauce—Brown two tablespoons of butter—be careful not to burn—cook in this a slice of onion, a slice of carrot, a bit of parsley and a fragment of bay leaf. Let these brown in fat, stirring constantly. Add three level tablespoons of flour, a quarter teaspoon of salt, a quarter teaspoon of pepper. Continue stirring and cooking till the flour turns reddish brown; then add cup of beef broth or chicken stock; cook until smooth and boiling; then strain. This sauce allows of infinite variations. To it may be added olives cut in rings—this goes well with warmed over game or capers, mushrooms or strained tomatoes.

White Sauce—Melt two tablespoons of butter in a small saucepan, add two tablespoons of flour, one-quarter teaspoon of salt, one-quarter teaspoon of pepper, stir until blended then add one cup of milk. Stir constantly till mixture boils and is thick and smooth. The use of cream instead of milk and the addition of a tea-

spoon of lemon juice and a shake or two of celery salt makes a delicious sauce for chicken.

Tomato Sauce—Add a slice of onion to the tomatoes from one can and cook fifteen minutes. Blend three tablespoons of butter and three tablespoons of flour in a saucepan. When boiling, strain into the mixture the hot tomatoes; add one-half teaspoon of salt, one-quarter teaspoon of pepper. Cook until boiling, smooth and thick, which result can only be obtained by constant stirring. Use this with macaroni or rice; round omelettes, corned beef hash, chops or steak. The sauce may be reheated by setting the glass jar in hot water on the range. It should be stirred that the sauce may retain its smoothness.

French Dressing—Six tablespoons of olive oil, four tablespoons of lemon juice or vinegar, one-half teaspoon of salt, one-quarter teaspoon of pepper, one-quarter teaspoon of paprika, a speck of cayenne. Mix dry ingredients first; stir into these the oil slowly, then add lemon juice or vinegar. Mix thoroughly; shake well before serving. This dressing may be varied by adding a little French mustard to the dry ingredients before adding oil and vinegar.

Mayonnaise Dressing—One-quarter teaspoon paprika, one-half teaspoon of salt, few grains of cayenne. Mix these ingredients and into them beat the yolks of two eggs until mixture thickens a little. Add slowly two tablespoons lemon juice and two tablespoons of vinegar. With an egg beater beat in olive oil a teaspoon at a time at first, then increase to tablespoon at a time till two cups full have been used. Beat constantly till full amount of oil has been added. Put in glass jar and keep in refrigerator, but not on ice—the mixture must not freeze. Should the dressing separate while making or afterward, put a yolk of egg in a bowl, add a few drops of oil while beating, then add the mayonnaise a little at a time, when it will come smooth and thick again. Add chopped gherkins, capers and olives to mayonnaise and it becomes Sauce Tartare, to be served with fried fish. By the addition of tomato chutney or catsup it makes a delicious dressing for a vegetable salad; grated horseradish also makes a variation when the dressing is to be served with fish.

As catering is one of the homemaker's most enduring and insistent problems, I consider my kitchen a laboratory wherein I experiment, experiment. Having the courage to dare and try new combinations I lift cooking out of the slough of monotony.

(Continued Next Sunday.)

This Is the First Flying Freight Car

THE Batson hydro-aeroplane, the first air craft ever adapted to commercial purposes and capable of carrying both passengers and freight, which has been under construction on Dutch Island, near Savannah, for the past year, has been formally inspected by its financial backers and army officers representing the United States Government. It is now ready for a thorough try-out over the long stretches of Wilmington River and in the air currents above Savannah.

The machine is painted a dull steel gray. To the uninformed it looks a little top heavy, the flying part of the structure being the height of a man's head above the boat body. The wings of which there are twelve, cover an area of 39½ feet.

Eight of the wings, which are expected to sustain the vessel while in flight, are arranged about the upper works, four on each side. The other four are immediately above the fuel tanks, which latter will sustain the craft on the surface of the water.

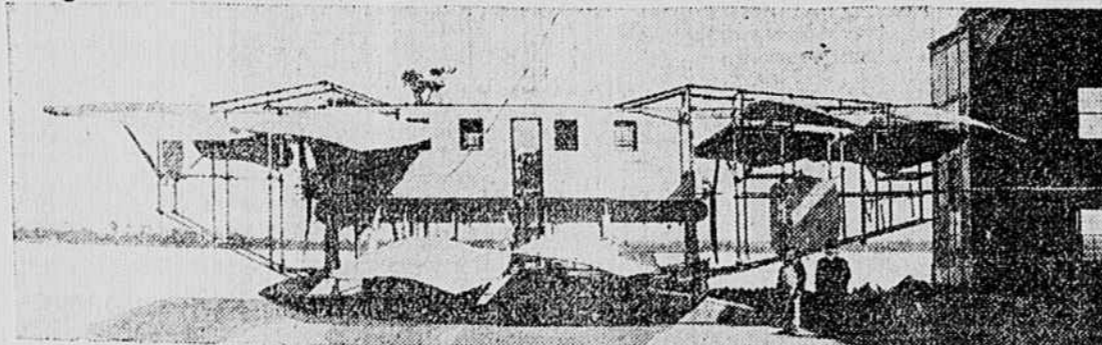
The weight is placed in the immediate region of the main wings. No ballast will be necessary to hold the vessel on an even keel. The craft is expected to skim along the surface of the water at a rate of sixty miles an hour and to lift itself into the air at forty miles an hour. In the air it will be able to maintain an average of 100 miles an hour. Three powerful engines have been installed in the cabin amidships, any one of which will be able to keep the vessel in flight. The crew will consist of six men besides the pilot. The vessel is equipped with wireless telegraphy.

The great propellers, of which there are two, are arranged in the central portion of the machine, fore and aft, immediately above the fuel tanks, which are utilized in sustaining the pilot house floor. These are eleven feet in diameter

and are expected to travel at the rate of one thousand revolutions a minute. The great tall of the machine is located far aft. It is ten feet wide at the top and twenty feet in length. This will be utilized in guiding the craft in the air with the aid of the rudders and will help to keep the ship on an even keel at all times.

Captain Batson will give the craft a thorough try-out in the waters of Wilmington and Herb rivers and in the air around Savannah before attempting any long flights. The first long trip in contemplation will be from Savannah to New York, and if this proves successful—and Captain Batson thinks there is no possible doubt of it—an attempt will be made to cross the Atlantic Ocean, probably between St. Johns, Nova Scotia, and some point in Ireland. It is hardly probable, however, that the latter venture will be attempted before Spring.

Of a size to permit the carrying of several days' fuel and supplies, the big machine will not have to descend on the long flight from Savannah to New York. It is estimated that the trip across the Atlantic will take only thirty-six hours.



Side View of the New Hydro-Aeroplane Showing the Size of the Car.

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